

WEST☐ Generate Collection

L5: Entry 10 of 20

File: DWPI

Jul 4, 1988

DERWENT-ACC-NO: 1988-224877

DERWENT-WEEK: 198832

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TITLE: Preventing discolouration of lean meat - by placing slices of meat in cold room, sealing and supplying carbon mon:oxide to carbonylate haem proteins in meat

PATENT-ASSIGNEE:

ASSIGNEE

CODE

MIE-KEN KATSUO MAGU

MIEKN

PRIORITY-DATA:

1986JP-0307240

December 23, 1986

PATENT-FAMILY:

PUB-NO

PUB-DATE

LANGUAGE

PAGES

MAIN-IPC

JP 63160564 A

July 4, 1988

N/A

004

N/A

APPLICATION-DATA:

PUB-NO

APPL-DESCRIPTOR

APPL-NO

APPL-NO

JP63160564A

December 23, 1986

1986JP-0307240

N/A

INT-CL (IPC): A23L 1/31

ABSTRACTED-PUB-NO: JP63160564A

BASIC-ABSTRACT:

The method includes (a) putting slices of fish meat and animal meat showing lean colour in a cold carbon monoxide room, (b) closing the room tightly, (c) supplying carbon monoxide in the room to carbonylate the haem protein in the slices and (d) fixing the lean colour which is hardly oxidized and discoloured.

USE/ADVANTAGE - Lean meat of tuna, bonito, etc. rapidly browns and its commercial value therefore falls. This method prevents discolouration and lean colour can be held stably for long time.

CHOSEN-DRAWING: Dwg.0/0

TITLE-TERMS: PREVENT DISCOLOUR LEAN MEAT PLACE SLICE MEAT COLD ROOM SEAL SUPPLY
CARBON MONO OXIDE HAEM PROTEIN MEAT

DERWENT-CLASS: D12 D13 E36

CPI-CODES: D03-A01; D03-A02; E31-N05B;

CHEMICAL-CODES:

Chemical Indexing M3 *01*

Fragmentation Code

C106 C108 C550 C730 C800 C801 C802 C803 C805 C807

M411 M781 M903 M904 M910 Q224 Q225



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L5: Entry 11 of 20

File: DWPI

Aug 18, 1986

DERWENT-ACC-NO: 1986-267228

DERWENT-WEEK: 198641

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TITLE: Animal slaughtering system - uses carbon monoxide to preserve the colour of the meat

PATENT-ASSIGNEE:

ASSIGNEE

CODE

MITSUBISHI GAS CHEM CO INC

MITN

PRIORITY-DATA:

1985JP-0025631

February 13, 1985

PATENT-FAMILY:

PUB-NO

PUB-DATE

LANGUAGE

PAGES

MAIN-IPC

JP 61185150 A

August 18, 1986

N/A

002

N/A

APPLICATION-DATA:

PUB-NO

APPL-DESCRIPTOR

APPL-NO

APPL-NO

JP61185150A

February 13, 1985

1985JP-0025631

N/A

INT-CL (IPC): A22B 3/00; A22C 5/00

ABSTRACTED-PUB-NO: JP61185150A

BASIC-ABSTRACT:

Domestic animals are killed and the meat of the animals is cut and divided after treatment with carbon monoxide. The method is also applied to fish and birds.

ADVANTAGE - Fresh colour of meat can be preserved.

CHOSEN-DRAWING: Dwg.0/1

TITLE-TERMS: ANIMAL SLAUGHTER SYSTEM CARBON MONO OXIDE PRESERVE COLOUR MEAT

DERWENT-CLASS: D12

CPI-CODES: D02-A; D03-A01; D03-A02;

UNLINKED-DERWENT-REGISTRY-NUMBERS: 1423U

SECONDARY-ACC-NO:

CPI Secondary Accession Numbers: C1986-115464

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L5: Entry 2 of 20

File: JPAB

Nov 22, 1993

PUB-NO: JP405308923A

DOCUMENT-IDENTIFIER: JP 05308923 A

TITLE: COLORATION AND APPARATUS THEREFOR

PUBN-DATE: November 22, 1993

INVENTOR-INFORMATION:

NAME

MAKINO, KAKUZOU

ASSIGNEE-INFORMATION:

NAME

MAKINO KAKUZOU

COUNTRY

N/A

APPL-NO: JP04165233

APPL-DATE: May 13, 1992

INT-CL (IPC): A23L 1/27

ABSTRACT:

PURPOSE: To stabilize and set the color tone by coloring a large amount of fresh foods composed mainly of raw fishes and raw meat to clear red in a short time without using a chemical substance as an additive.

CONSTITUTION: Carbon monoxide is generated by incompletely burning a carbon-containing compound 1 accommodated in a tank 2 and the generated carbon monoxide is cooled up to room temperatures. A tank 7 is subsequently evacuated and a raw fish such as a tuna or raw meat is then put in the vacuumed tank 7. The carbon monoxide is introduced into the tank 7 so as to be brought into contact therewith. Thereby, the objective clear red color can be developed by a reaction between hemoglobin and carbon monoxide.

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L5: Entry 3 of 20

File: JPAB

Jan 14, 1993

PUB-NO: JP405003752A

DOCUMENT-IDENTIFIER: JP 05003752 A

TITLE: METHOD FOR KEEPING AND IMPROVING COLOR-DEVELOPMENT OF MEAT

PUBN-DATE: January 14, 1993

INVENTOR-INFORMATION:

NAME

TAMAYAMA, HIROYA

KOBAYASHI, TADASHI

ASSIGNEE-INFORMATION:

NAME

TAMAYAMA HIROYA

COUNTRY

N/A

APPL-NO: JP03156955

APPL-DATE: June 27, 1991

US-CL-CURRENT: 426/263

INT-CL (IPC): A23B 4/24; A23L 1/31; A23L 1/325; A23L 1/27

ABSTRACT:

PURPOSE: To keep and improve the color-development of meat and to keep the freshness, color, taste and flavor of the meat over a long period by contacting meat with carbon monoxide gas in a closed vessel to effect the absorption of the gas and discharging the carbon monoxide gas from the vessel.

CONSTITUTION: Meat of fish, poultry or animal is made to contact with carbon monoxide gas in a closed vessel C to effect the absorption of the gas and, thereafter, the carbon monoxide gas is discharged to improve the color-development of the meat and keep the color and taste of the fresh meat over a long period. The method is especially effective for the treatment of tuna meat.

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L5: Entry 1 of 20

File: JPAB

Dec 3, 1993

PUB-NO: JP405317000A

DOCUMENT-IDENTIFIER: JP 05317000 A

TITLE: METHOD FOR REDDENING LEAN MEAT HAVING UNDERGONE CHANDE OF COLOR

PUBN-DATE: December 3, 1993

INVENTOR-INFORMATION:

NAME

HANADA, TAKUZO

ASSIGNEE-INFORMATION:

NAME

HANADA TAKUZO

COUNTRY

N/A

APPL-NO: JP04342084

APPL-DATE: December 22, 1992

US-CL-CURRENT: 426/263

INT-CL (IPC): A23L 1/31

ABSTRACT:

PURPOSE: To simply and efficiently obtain lean meat having excellent flavor, freshness and sanitation by bringing lean meat having undergone change of color into contact with a carbon monoxide gas and reddening the lean meat again.

CONSTITUTION: Lean meat such as tuna or beef having undergone change of color is brought into contact with a carbon monoxide gas and is reddened again.

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L5: Entry 5 of 20

File: JPAB

Jun 28, 1986

PUB-NO: JP361141863A
DOCUMENT-IDENTIFIER: JP 61141863 A
TITLE: COLOR-DEVELOPING RREATMENT OF RAW MEAT

PUBN-DATE: June 28, 1986

INVENTOR-INFORMATION:

NAME

IIMURA, TOKO

ISHII, TSUTOMU

KONISHI, KUNIHARU

ASSIGNEE-INFORMATION:

NAME

IIMURA TOKO

ISHII TSUTOMU

KONISHI KUNIHARU

COUNTRY

N/A

N/A

N/A

APPL-NO: JP59265637

APPL-DATE: December 17, 1984

US-CL-CURRENT: 426/644; 426/641INT-CL (IPC): A23L 1/31; A23L 1/325

ABSTRACT:

PURPOSE: To prevent the discoloration of raw meat of animal and fish, and to keep stable scarlet color of the meat, by keeping the meat in a carbon monoxide gas atmosphere, thereby bonding the heme pigment in the meat with carbon monoxide.

CONSTITUTION: Raw edible meat of animal, fish, shellfish, etc., is maintained in an atmosphere of carbon monoxide gas or its mixture with an inert gas to bond the heme pigment in the raw meat with carbon monoxide.

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